

# INFORMATION LETTER

Not for  
Publication

NATIONAL CANNERS ASSOCIATION

For Members  
Only

No. 1356

Washington, D. C.

September 29, 1951

## CPR 75, Canned Soup Pricing

CPR 75, containing the formula for calculating ceiling prices on canned soups, was issued September 28 by the Office of Price Stabilization. Copies of the regulation were mailed by N.C.A. to all canners of soups.

CPR 75 will be effective October 3 or any earlier date between September 28 and October 3 which a canner may select. (Please turn to page 340)

## 1951 Canned Pea Pack

The total 1951 pack of green peas was 37,837,387 actual cases, according to a report compiled by the N.C.A. Division of Statistics. The 1950 pack was 32,725,536 actual cases.

The compilation shows the 1951 pack includes 27,180,949 cases of 303's and 1,440,041 cases of 2's, as compared with 22,962,599 and 2,614,568 cases, respectively, last year. The 1951 pack also includes 4,474,955 cases of 6/10's as compared with 2,686,019 cases last year.

Comparisons of the 1950 and 1951 packs, by states, are on page 337.

## New N.C.A. Labeling Manual

"Modern Labels for Canned Foods", a manual to assist canners in using clear, concise and uniform terms to describe their product accurately to the consumer, has been issued by the N.C.A.

Issuance of this new manual is another step in the N.C.A. program, extending over 17 years, to bring about industry-wide use of labeling terms that will be helpful to the housewife in her selection of canned foods best suited to her family's needs.

The 315-page manual is a revision of earlier editions. It will serve canners, wholesale distributors who own or control brand names, and label manufacturers. Initial distribution of 2,600 copies is being made this week to all food canners and label manufacturers.

The manual is a compilation of requirements under the Food and Drug Act and of additional information that may be added voluntarily to canned food labels in the interest of consumers. Much of this additional information consists of labeling terms that will assist consumers in selecting the canned foods they prefer. These terms are recommended by the N.C.A. Labeling Committee in its descriptive labeling program. (Please turn to page 339)

## DFO-5 Amended

The U. S. Department of Agriculture on September 24 amended Defense Food Order No. 5 to provide that CMP-4C applications be filed not later than 90 days before the beginning of the quarter in which delivery of the materials is required. Under original provisions of DFO-5, applications could be filed 60 days in advance of the quarter in which the materials were to be used.

All food processors, wholesale food distributors, and farmers who require mill shipments of controlled construction materials in the first quarter of 1952 should submit their CMP-4C applications not later than October 1.

USDA pointed out that the change in time for submission of applications is needed to enable applicants who receive allotments of controlled materials to place their authorized controlled materials orders sufficiently in advance of the "lead time" for mill shipments.

Form CMP-4C is the application for controlled materials (steel, copper, (Please turn to page 339))

## FDA Proposes Amendment To Canned Tomato Standard

Amendment of the definition and standard of identity for canned tomatoes to eliminate the necessity of declaring strained tomatoes as packing medium was the subject of a proposed order by the Federal Security Administrator appearing in the *Federal Register* of September 22. This results from the hearing held August 7 upon an industry proposal to the same effect. Interested persons who (Please turn to page 336)

## Ceremonies Mark Flag-Raising at N.C.A. Western Branch

The flag was raised at the new N.C.A. Western Branch Laboratory building in Berkeley at special ceremonies yesterday morning, September 28, at which Berkeley civic leaders and N.C.A. officials participated. The event was one of the preliminaries to the formal dedication ceremonies scheduled for October 12.

Mayor Laurence L. Cross, City Manager John Phillips, members of the City Council, the executive committee of the Berkeley Manufacturers Association, and Chamber of Commerce officials were among civic officials who attended.

They met in the conference room of the new building to hear reports about the purposes and programs of the new research unit and details of the coming dedication program from Dr. J. Russell Esty, Director; H. E. Gray, chairman, and M. E. Brooding of the Western Building Subcommit-

tee; Norman L. Waggoner, chairman of the West Coast Dedication Committee; Nelson H. Budd, Director of the N.C.A. Information Division; Dr. Ira Somers of the Western Branch Lab staff; and M. A. Clevenger of the Canners League of California. The visitors met the laboratory staff and were conducted on a tour of the facilities of the new laboratory.

Shortly before noon, the visitors, staff and N.C.A. representatives witnessed the flag-raising conducted by a Berkeley Boy Scout troop.

Luncheon at Hotel Durant, under sponsorship of the Chamber of Commerce and Berkeley Manufacturers Association, concluded the ceremony. At the luncheon, Mayor Cross referred to the building as one of the important additions to the canning technology facilities of the nation and to Berkeley's progress as a community of scientific activity.

## STANDARDS

### Grades for Canned Pears

The U. S. Department of Agriculture has proposed a revision of the U. S. standards for grades of canned pears which have been in use since 1942. The proposal was published in the *Federal Register* of September 25.

### Grades for Canned Beets

The U. S. Department of Agriculture has revised the U. S. standards for grades of canned beets, superseding those in effect since 1948.

### Canned Tomato Standard

(Concluded from page 335)

filed an appearance at the hearing have until October 22 to file written exceptions to the tentative order.

The text of the tentative order follows:

#### FEDERAL SECURITY AGENCY

##### Food and Drug Administration

[21 CFR Part 53]

[Docket No. FDC-59]

#### CANNED TOMATOES; IDENTITY; LABEL STATEMENT OF OPTIONAL INGREDIENTS

##### NOTICE OF PROPOSED RULE MAKING

In the matter of amending the definition and standard of identity for canned tomatoes:

It is proposed that, by virtue of the authority vested in the Federal Security Administrator by the provisions of the Federal Food, Drug, and Cosmetic Act (secs. 401, 701, 52 Stat. 1046, 1055; 21 U. S. C. 341, 371) and upon the basis of substantial evidence received at the public hearing held pursuant to the notice published in the *Federal Register* on July 4, 1951 (16 F. R. 6543), the following order be made:

**Findings of fact.** 1. By the definition and standard of identity for canned tomatoes (21 CFR 53.40), the liquid draining from tomatoes during and after peeling and coring and which is used for filling the spaces between the tomato fruits in the container is designated as optional ingredient (a) (1) and the liquid strained from mature tomatoes which is added for this purpose is designated as optional in-

gredient (a) (3). Paragraph (b) of this definition and standard of identity prescribes that when optional ingredient (a) (3) is present the label shall bear the statement "with added strained tomatoes." It is not required that there be a label declaration of optional ingredient (a) (1). (R. 12, 61-63, 64-66.)

2. Different lots of tomatoes as they are received by canneries vary in the amount of liquid they yield when they are being peeled and cored. In some lots as received the tomatoes yield a sufficient quantity of liquid during and after peeling and coring to meet the requirements for properly packing the canned tomatoes, but in other lots an insufficient quantity of liquid is obtained and additional liquid is prepared from other tomato fruits. Various means are used for preparing the additional liquid. In hand-packing when there is insufficient liquid in a can the packer can produce additional liquid by pushing down on the tomato fruits in the can. In canneries where a filling machine is used for adding liquid to the cans some of the tomato fruits are separately crushed to produce the liquid necessary. In some canneries these tomato fruits are simply broken up by hand; in other canneries they are mechanically crushed. The proportion of prepared liquid used in the different cans varies widely. In some cans all the liquid may be that which is described in the definition and standard of identity as optional ingredient (a) (1). In other cans a part of the liquid will be that which is designated as optional ingredient (a) (3). The requirement that cans which contain some of the liquid designated as optional ingredient (a) (3) bear a label statement showing this fact is troublesome to canners because they must keep the packs requiring the different labels separate in the cannery and the warehouse. (R. 7-10, 17-18, 22-23, 26-28, 32, 39, 42-43, 48-52, 61-64; Ex. 2.)

3. In the course of a day's run in a cannery the pack of canned tomatoes in which the only liquid added is that designated as optional ingredient (a) (1) may be insignificantly different from the pack in which the liquid designated as optional ingredient (a) (3) is used. A declaration on the labels of the presence of optional ingredient (a) (3) conveys no information of value to consumers. (R. 15, 24, 32, 40.)

**Conclusion.** Upon consideration of the entire record and the foregoing findings of fact it is concluded that it will promote honesty and fair dealing in the interest of consumers to amend the definition and standard of identity for canned tomatoes by deleting the requirement that the label bear a statement showing the presence of the optional ingredient described in paragraph (a) (3) of such definition and standard of identity.

Therefore, it is proposed that § 53.40 *Canned tomatoes; identity; label statement of optional ingredients* be amended by deleting the second sentence in paragraph (b) which reads, "When optional ingredient specified in paragraph (a) (3) of this section is present, the label shall bear the statement 'With Added Strained Tomatoes.'" and by changing the fifth sentence in paragraph (b) so that as changed it reads, "If two or more of optional ingredients specified in paragraph (a) (2), (6), and (7) of this section are present, such statements may be combined, as for example, 'With Added Strained Residual Tomato Material from Preparation for Canning, Spice and Flavoring.'"

Any interested person whose appearance was filed at the hearing may, within 30 days from the date of publication of this tentative order in the *Federal Register*, file with the Hearing Clerk, Federal Security Agency, Room 5440, Federal Security Building, Fourth Street and Independence Avenue SW., Washington, D. C., written exceptions thereto. Exceptions shall point out with particularity the alleged errors in this tentative order and shall contain specific references to the pages of the transcript of the testimony or to the exhibits on which such exceptions are based. Such exceptions may be accompanied by a memorandum or brief in support thereof. Exceptions and accompanying memoranda or briefs shall be submitted in quintuplicate.

Dated: September 18, 1951.

[SEAL] JOHN L. THURSTON,  
Acting Administrator.

## PUBLICITY

### Seventeen

As seen by the article, "What Happens To Lunch?" by Beryl Walter, food editor, in the September *Seventeen* magazine, canned foods play an important part in providing a schoolgirl an adequate lunch.

Miss Walter says that a busy schoolgirl's lunch is an oft-neglected or inadequate meal. Whether it is eaten from a lunch box, in a drugstore, or at home, there are many possibilities for getting a quick but adequate noon meal.

In the suggestions for a good lunch, she points out that tuna salad may be packed in small glass or plastic jars; canned soups may be prepared quickly; and fruit and vegetable juices can be included on the dieter's lunch. Other canned foods are listed in menus that the author gives for the schoolgirl who carries, buys or cooks her lunch.

<sup>1</sup> The citations following each finding of fact refer to the pages of the transcript of the testimony and the exhibits received in evidence at the hearing.

## American Home Magazine

"Take a Can of Tuna," is the title of an eye-catching article, featured as the popular monthly "American Home Quickies," in the September *American Home* magazine.

The food editor devotes one page to colored photographs of the various foods. The other pages supply the recipes with a black-and-white preparation photograph of each. The recipes are practical and easy to prepare and should be repeats on home menus. They are set up in a form to be clipped and pasted on recipe cards for recipe file boxes.

Other canned foods used in the five tuna recipes in the article are condensed cream of mushroom soup, condensed cream of chicken soup, tomatoes, pimientos, and ripe olives.

## PERSONNEL

### Director of N.C.A. Statistics

Dr. Howard L. Stier, professor of agricultural marketing and head of the state department of markets at the University of Maryland, will join the N.C.A. staff in early October as Director of the Division of Statistics.

Dr. Stier's experience qualifies him for the problems with which he will deal in his new position. He not only has had experience in the field of statistics for a period of 18 years but also is thoroughly trained in horticulture and agronomy, of particular importance in the understanding and analysis of the various problems of fruit and vegetable canning with which he will be working in the Division of Statistics.

His research work and other studies at the University of Maryland, for which he was rewarded with M.S. and Ph.D. degrees, dealt largely with the scientific problems of fruits and vegetables. His training in statistics has been in the analysis and interpretation of agricultural data.

During World War II, from June, 1941, to August, 1945, Dr. Stier was chief statistician of the QMC and chief of the statistics branch, Office of the Quartermaster General, U. S. Army. In this capacity he was a prime factor in the compilation of a weekly report to the Quartermaster General and the Chief of Staff which encompassed all phases of supply activity, and was responsible in large measure for the coordination of all QMC sections. For these services, in which he served as a

lieutenant colonel, Dr. Stier was awarded the Legion of Merit.

Following the war, he returned to the University at College Park, Md., as professor of agricultural marketing, engaged in research and statistics in economics and marketing, and as head of the state department of markets, with work in agricultural extension.

Dr. Stier has contributed many technical papers on plant physiology and horticulture and numerous articles in the fields of statistics, economics, and marketing. He also has planned and supervised preparation of numerous special reports, including staff studies, management reports, statistical manuals, and yearbooks.

At the 1950 N.C.A. Convention, Dr. Stier presented a paper, "Trends and Relationships in the Marketing and Consumption of Sweet Corn," at a special meeting of corn canners.

### Pennsylvania Canners Assn.

Appointment of Charles W. York as Executive Secretary of the Pennsylvania Canners Association has been announced by D. E. Winebrenner, III, president of the association. Mr. York succeeds W. A. (Bill) Free, who served as Executive Secretary for 17 years.

Mr. York, a native Pennsylvanian and graduate of Penn State, was formerly secretary and educational director of the Pennsylvania Cooperative Potato Growers and has had valu-

able and varied experience in public relations and association work. He also taught vocational agriculture and for four years was assistant cashier in charge of the farm department of the First National Bank of Meadville, Pa. Mr. York started his new position with the Pennsylvania association on September 17.

The Pennsylvania Canners Association maintains offices in the Manufacturers' Building, 25 North Duke St., York, Pa.

### Haxton Foods, Inc. Creates Scholarship

A scholarship program for first-year food processing students has been established by Haxton Foods, Inc., of Oakfield, N. Y., at the New York State Agricultural and Technical Institute at Morrisville.

The scholarship will be known as the "Blue Boy Scholarship." It was established in memory of the late Leo F. Naughton, vice president of Haxton Foods at the time of his death in October, 1949. Mr. Naughton was a director of the Morrisville school, and a member of the education committee of the Association of New York State Canners. He also was chairman of the N.C.A. Statistics Committee.

Purpose of the scholarship is to encourage young men to enter the food processing industry, according to Howard Augustine, personnel director of Haxton Foods, who announced the scholarship program.

## STATISTICS

### Pack of Green Peas in Cases All Sizes for 1950 and 1951

	1950		1951	
	Alaskas	Sweets	Alaskas	Sweets
	(actual cases)	(actual cases)	(actual cases)	(actual cases)
<b>Northeast:</b>				
New York and Maine .....	39,948	1,109,420	33,748	1,336,636
<b>Middle Atlantic:</b>				
Maryland .....	647,584	456,475	598,066	683,229
Delaware and New Jersey .....	26,556	(a)	77,748	(a)
Pennsylvania .....	249,236	612,776	245,909	740,195
Other states .....	49,685	11,214	74,827	11,664
<b>Midwest:</b>				
Ohio .....	131,198	(a)	182,506	51,559
Indiana .....	256,201	(a)	230,639	(a)
Illinois .....	404,325	2,369,499	518,093	2,440,468
Michigan .....	(a)	319,719	(a)	275,264
Wisconsin .....	4,303,222	5,385,346	5,287,249	10,164,162
Minnesota .....	845,431	2,372,199	1,427,715	2,919,073
Other states .....	264,342	401,143	278,749	296,047
<b>West:</b>				
Montana and Wyoming .....		(a)		308,433
Idaho and Utah .....		2,308,552		1,870,284
Washington and Oregon .....	420,448	6,102,642	489,196	6,613,902
Other states .....	2,600	635,455	12,044	620,087
<b>U. S. Total .....</b>	<b>7,641,096</b>	<b>25,084,440</b>	<b>9,506,384</b>	<b>28,331,008</b>

(a) Included in other states.



## BUILDING

### Tours in San Francisco Area Planned for Dedication

Additional plans drawn by the Hospitality Committee to help with the handling of out-of-town guests for the West Coast Dedication were made known this week by Chairman Norman L. Waggoner of the Dedication Committee.

The Hospitality Committee is a group of San Francisco can company executives which has organized the two sightseeing trips for out-of-town guests already announced, the first a bus trip to the Big Trees near Santa Cruz and to Stanford University, which starts at 9 a.m. Wednesday, October 10; the second a boat trip on San Francisco Bay, from 2:30 to 5 p.m. Thursday, October 11. Members are Robert L. Eddy, American Can Company; Ralph Campiglia, Continental Can Company; and Edward F. Euphrat, Jr., Pacific Can Company. At a meeting with Mr. Waggoner in San Francisco, last week, they announced plans to maintain in the Mark Hopkins Hotel a "Hospitality Room," which will serve as a general information center, and will be operated Tuesday noon, October 9 through Friday noon, October 12. It will be

In writing or telegraphing the  
National Canners Association's  
Western Branch Laboratory,

address—

1950 Sixth Street,  
Berkeley 2, Calif.

Telephone—

Thornwall 3-9762

appreciated if those planning to attend either or both of the sightseeing trips, check in at the Hospitality Room so that the Committee will know how many to arrange for.

Miss Marjorie Black, former Director of the N.C.A. Home Economics Division, and now a resident of San Francisco, will be the chief hostess on duty in the Hospitality Room.

The Committee also plans to operate a schedule of busses from the Mark Hopkins, starting at 8:30 Friday morning to take out-of-town guests across the Bay for the Dedication Ceremonies at the new building in Berkeley and return them in time for the Dedication Luncheon at the Mark Hopkins. The earliest of these busses will take passengers on a sight-

## FOREIGN TRADE

### Venezuelan Trade Agreement

The N.C.A. this week filed a brief with the Committee for Reciprocity Information in connection with forthcoming negotiations with Venezuela on a trade agreement between the two countries.

The N.C.A. brief requested the United States government to seek tariff concessions and to seek to eliminate other trade barriers affecting the market for canned foods in Venezuela.

The Canners League of California also filed a brief seeking Venezuelan tariff concessions on canned foods.

seeing tour through the University of California campus.

Inasmuch as there will be little time for inspection of the building on Friday, the actual Dedication Day, the Dedication Committee urges as many as possible to come to Berkeley on Thursday. Members of the Board of Directors would particularly find it convenient to inspect the building that morning, since they are scheduled for a joint luncheon at the Claremont Hotel in Berkeley at 1 o'clock that day.

### Schedule of Events at Dedication of N.C.A. Western Branch Laboratory

(Details announced to date; subject to revision)

#### Monday, October 8

- 8:15-5 p.m.—Open House, Berkeley Building
- 3:30 p.m.—Technical Advisory Committee to the Labeling Committee, Conference Room, Berkeley Building

#### Tuesday, October 9

- 8:15-5 p.m.—Open House, Berkeley Building
- 2 p.m.—Western Laboratory Pesticide Committee, Conference Room, Berkeley Building
- 7 p.m.—Dinner, Western Members N.C.A. Raw Products Committee, Conquistador Room, Mark Hopkins Hotel

#### Wednesday, October 10

- 8:15-5 p.m.—Open House, Berkeley Building
- 9 a.m.—Bus trip and lunch (Big Trees and Stanford University) starting from Mark Hopkins, Courtesy American, Continental, and Pacific Can Companies
- 10 a.m.-12 noon—Joint meeting, Laboratory Committees and staff, Conference Room, Berkeley Building
- 12:30 p.m.—Joint luncheon, Laboratory Committees and staff, Hotel Durant
- 2 p.m.—Scientific Research Committee, executive session, Conference Room, Berkeley Building

- 6:30 p.m.—Dinner, Scientific Research Committee, Bohemian Club, San Francisco

#### Thursday, October 11

- 8 a.m.—Breakfast, Buildings Committee, Staff Room, Berkeley Building
- 8:15 a.m.-5 p.m.—Open House, Berkeley Building
- 9:30 a.m.—Administrative Council, Conference Room, Berkeley Building
- 12:30 p.m.—Joint luncheon, Council and Board, Sun Porch, Claremont Hotel, Berkeley
- 2 p.m.—Board of Directors meeting, Leader Deck Room, Claremont Hotel
- 2:30-5 p.m.—Boat trip on San Francisco Bay, courtesy American, Continental and Pacific Can Companies
- 6:30 p.m.—Dinner meeting, Northern California Section, Institute of Food Technologists, San Francisco Merchandise Mart

#### Friday, October 12

- 10 a.m.—Dedication Ceremonies at Berkeley Building
- 1 p.m.—Luncheon and program, Peacock Court, Mark Hopkins Hotel, San Francisco

### Germany's Tariff Rates

The Federal Republic of Germany on September 1 signed the protocol to the General Agreement on Tariffs and Trade, thus becoming a participant in the reciprocal trade agreements program. As a result, on October 1 the Federal Republic of Germany will place into effect new tariff rates negotiated last year at Torquay, England, including the following:

	Before agreement	After agreement (percent ad valorem)
Preparations of fruit, n.e.s., without added alcohol:		
Pineapple, grapefruit.....	35	20
Pears, apricots and		
peaches.....	35	35
Fruit salad.....	35	35
Other.....	35	35
Fruit and vegetable juices, n.e.s.:		
Without added sugar:		
Orange or grapefruit.....	25	20
Tomato.....	15	10
Pineapple juice, vegetable		
juices and mixtures.....	30	20
With added sugar:		
Orange or grapefruit.....	25	20
Pineapple juice, vegetable		
juices, and mixtures.....	30	20

### Peru's Tariff Rates

Peru on September 7 signed the protocol to the General Agreement on Tariffs and Trade, thus becoming a participant in the reciprocal trade agreements program. As a result, on October 7 Peru will place into effect new tariff rates negotiated last year at Torquay, England, including the following:

	Before agreement	After agreement (Sales <sup>1</sup> )
Peaches, pears, apricots and fruit salads, preserved in their own juice, in water or in syrup, packed in tin or glass containers.....	0.70	0.15
Canned asparagus.....	1.00	0.50
Liquid soups prepared with vegetable base.....	0.80	0.40

<sup>1</sup> Peruvian sole = \$0.0099.

In addition, the United States will place in effect the tariff concessions it had negotiated with Peru, including lower duties on canned bonito and yellowtail.

### Austria's Tariff Rates

Austria on September 19 signed the protocol to the General Agreement on Tariffs and Trade, thus becoming a participant in the reciprocal trade agreements program. As a result, on October 19 Austria will place into effect new tariff rates negotiated last year at Torquay, England, including the following:

	Before agreement (gold crowns per 100 kgs.)	After agreement
Grapefruit and pineapple juice and mixtures thereof.....	105	60
Tomato juice.....	130	60
Grapefruit and pineapple juice and mixtures thereof, all in airtight containers.....	120	60
Peaches, pineapple, and grapefruit preserved in airtight containers.....	120	70

<sup>1</sup> One gold crown equals 6.96 Austrian schillings (about \$0.326).

## SUPPLIES

### Bolivian Tin Market

The following report on the tin situation in Bolivia was prepared by the U. S. Embassy in La Paz and was published in the September 24 issue of *Foreign Commerce Weekly*, official publication of the U. S. Department of Commerce:

"The Bolivian Tin Commission, composed of government and industry representatives, continued in August to negotiate a provisional purchase contract with the Reconstruction Finance Corporation. In the absence of a contract approximately one-half of Bolivia's tin production was accumulating in unsold stocks at Peruvian and Chilean ports. Meanwhile the Bolivian press stated that RFC was offering a one-month contract at \$1.12 a pound subject to retroactive price adjustment when a definitive price is fixed. With prices on the Singapore and London markets rising above the \$1.12 level Bolivian miners were reluctant to accept the \$1.12 figure even on an interim basis. There was also dissatisfaction with the schedule of smelting charges contained in the latest RFC proposal."

### Defense Food Order 5

(Concluded from page 335)

and aluminum) which are to be used for construction. Users of these materials for construction work in amounts greater than can be self-authorized and self-certified must have government-approved construction schedules and allotments of materials. In the case of construction on farms, of food and fiber production and processing facilities, and of wholesale food distribution facilities, this approval is the responsibility of the U. S. Department of Agriculture. Necessary forms can be obtained from the N.C.A. or from state PMA Offices, which also will receive completed applications.

### Food Broker Directory

The newest edition of the directory of the members of the National Food Brokers Association has been mailed by N.F.B.A. to all canners and other food processors.

The book lists nearly 1,600 member firms of N.F.B.A. and shows the types of products handled by each. The directory is published every other year.

The directory is distributed without charge to established business firms. It can be obtained by writing on company letterhead to Directory Department, National Food Brokers Association, 527 Munsey Bldg., Washington 4, D. C.

### N.C.A. Labeling Manual

(Concluded from page 335)

The descriptive labeling program aims at voluntary use by canners of label terms that are both uniform and descriptive, telling the consumer in standardized language about each important characteristic of each canned food.

It is explained in the new manual that to be effective in conveying information about canned foods to the consumer, descriptive terms on a label must not only be clear and simple but they must always say the same thing in the same way.

Without this uniformity (or standardization) of descriptive labeling terms, the consumer is faced with the unnecessary burden of trying to remember that different words used by different canners to describe identical quality characteristics all mean the same thing.

The largest section of "Modern Labels for Canned Foods" therefore consists of a summary table of label terms. This lists not only the information required by the Food and Drug Administration but also the additional voluntary terms recommended by the N.C.A. Labeling Committee. Also listed are objective tests for many of these mandatory and voluntary terms. These tests will assist canners in the accurate use of recommended terms.

An example label suggests arrangement for combining effectively the mandatory statements with voluntary descriptive statements on canned food labels.

The new manual has been produced in loose-leaf form to facilitate insertion of new labeling information and keeping the manual up to date.

## DEFENSE

### OPS Gives Pea Canners Relief on Raw Material Costs

The Office of Price Stabilization on September 28 issued and made effective two regulations affecting the pricing of canned foods.

Supplementary Regulation 2 to CPR 55 permits pea canners to calculate their raw material costs for 1949, 1950 and 1951 exclusive of the net cost of seed to them in each of the three years. However, the canner shall add \$2.50 to his per ton weighted average raw material cost for 1948 to reflect a decline of approximately this amount in the cost of seed since 1948. Copies of SR 2 have been reproduced by N.C.A. and mailed to all pea canners.

Amendment 1 to GCPR, SR 51, changes the automatic revocation date provided in SR 51 as issued August 20. Amendment 1 provides that the adjustable pricing provision shall be automatically revoked on the effective date of a specific regulation or amendment covering a particular product rather than on the issuance date of such regulation or amendment, as provided originally.

SR 51, prior to this amendment, terminated on the issuance date of the tailored regulation replacing it. Thus processors who had been selling under SR 51 were forced to use their GCPR or discontinue sales until they could figure their ceiling prices under the applicable regulation. The amendment permits sales under SR 51 to continue to be made until the effective date of the regulation replacing it.

### Forthcoming Meetings

- October 11—National Canners Association, Meeting of Board of Directors, Claremont Hotel, Berkeley, Calif.
- October 12—National Canners Association, Dedication of Western Branch Laboratory Building, Berkeley, Calif.
- October 23-25—Association of Pacific Fisheries, Annual Convention, Empress Hotel, Victoria, B. C.
- October 25-26—National Pickle Packers Association, Annual Meeting, Sheraton Hotel, Chicago
- October 25-27—Florida Canners Association, 20th Annual Convention, Palm Beach Biltmore Hotel, Palm Beach
- November 2—Illinois Canners Association, Annual Convention, Bismarck Hotel, Chicago
- November 5-6—Iowa-Nebraska Canners Association, 50th Annual Convention, Hotel Ft. Des Moines, Des Moines, Iowa
- November 9—Ozark Canners Association, Fall Meeting, Colonial Hotel, Springfield, Mo.
- November 12-13—Wisconsin Canners Association, 46th Annual Convention, Schroeder Hotel, Milwaukee

### CPR 75, Canned Soup Pricing

(Concluded from page 335)

The regulation covers canned and frozen soups, both seasonal and non-seasonal. It does not cover canned soups sold as "baby" or "junior" soups.

The major pricing method of CPR 75 is similar to those established for processed fruits and berries. To determine his ceiling price for an item, the processor calculates his weighted average sales price during the base period, July 1, 1949, to August 31, 1949. He then adjusts his base price to reflect cost increases other than those for ingredients. Percentage factors are set up in the regulation for this purpose.

A processor next adjusts for differences in the cost of ingredients other than raw vegetables and finally makes a third adjustment for increases in the cost of raw vegetables.

The cost increases covered by the percentage factors in the regulation include cost increases since the base year 1949 in packaging materials, including cans, cases and labels, and in direct labor. They are consistent with those allowed under the processed fruit and vegetable regulations, OPS said, and are derived from data submitted by the industry.

Because of the many formulas used by processors in the making of soup, it is not feasible to provide a percentage factor to cover cost of ingredients, OPS said. For that reason, each proc-

essor is permitted to figure his own adjustment for these cost increases. In computing his adjustment for increased cost of raw vegetables, the processor must be sure that it does not exceed the maximum permitted cost named in the regulation.

The regulation makes provision for line pricing, since this industry has customarily sold most of its production by price lines; that is, by grouping a number of different items under a single selling price regardless of their individual production costs. Special pricing methods are established for processors who also sell their products at wholesale or retail.

### Invitations for Bids

★ Quartermaster Purchasing Office—111 East 16th Street, New York 3, N. Y.; 1819 West Pershing Road, Chicago 9, Ill.; Oakland Army Base, Oakland 14, Calif.

Veterans Administration—Procurement Division, Veterans Administration, Wash. 25, D. C.

The Walsh-Healey Public Contracts Act may apply to all operations performed after the date of notice of award if the total value of a contract is \$10,000 or over.

The Veterans Administration has invited sealed bids to furnish the following:

MARASCHINO CHERRIES—2,400 one-half gallon jars or 1,200 gallon jars, f.o.b. destination. Bids due under S-90 by Oct. 3.

TABLE SPREADS—50 dozen No. 10 cans of mint jelly, 300 dozen No. 10 cans of orange marmalade, and 550 dozen No. 10 cans of cranberry sauce, all f.o.b. destination. Bids due under S-101 by Oct. 10.

WORCESTERSHIRE SAUCE—4,800 quart bottles, f.o.b. destination. Bids due under S-102 by Oct. 10.

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